E/CONF.39/D/1
SUMMARY
21 Sept. 1962
ORIGINAL : ENGLISH

UNITED NATIONS CONFERENCE
ON THE APPLICATION OF SCIENCE AND TECHNOLOGY
FOR THE BENEFIT OF THE LESS DEVELOPED AREAS

SUMMARY

Agenda Item : D.4.

United Kingdom

ANTIBIOTICS IN THE PRESERVATION OF FRESH MEAT AND POULTRY

By Alfred GINSBERG, Dr. Med. Vet.,
Ph.D., B.V.Sc., M.R.C.V.S., M.R.S.H.,
Department of Veterinary Services,
Kenya

Papers have been contributed to the United Nations Conference on the Application of Science and Technology for the Benefit of the Less Developed Areas as working papers for that Conference. They are published as presented by the contributors, and the contents and the views expressed are those of the contributors. (See notes overleaf.)

NOTES

1. Papers selected for inclusion in General Sessions will be available at the Conference in the following official languages of the United Nations: English, French, Russian and Spanish.

2. Papers selected for inclusion in Specialized Sessions will be available at the Conference in only one of the above official languages.

3. Summaries of all papers, as submitted by contributors, will be available at the Conference in the following official languages of the United Nations: English, French, Russian and Spanish.

4. Papers and summaries will not be available for general distribution in advance of the Conference. They will be published in advance in limited quantities only for the use of delegations of participating governments and of other authorized participants. Post-Conference publication and general distribution of the Conference Proceedings will follow United Nations practices as laid down by the United Nations Publications Board.

ANTIBIOTICS IN THE PRESERVATION OF FRESH MEAT AND POULTRY

Alfred Ginsberg, Dr.Med.Vet., Ph.D., B.V.Sc.,
M.R.C.V.S.. M.R.S.H.

Department of Veterinary Services, Kenya.

SUMMARY

1. If a preservative, other than cold storage, could prolong the keeping quality of meat, much waste would be prevented, the standard of meat hygiene would be improved and less difficulty experienced in moving livestock from growing into urbanised consuming areas. The effect of such a preservative would also fully meet the demands of consumers in most countries in Africa and Asia who generally refuse to eat chilled or frozen meat.

2. To extend the storage life of fresh beef, mutton and poultry, Biostat, Acronize and Sorbistat-K were used both ante and post-mortem as intramuscular, intravenous and intraperitoneal injections or in the form of a carcass spray or dip.

3. All three drugs improve the keeping quality of fresh beef from 24 to 72 hours. Because of its tendency to leave a yellow stain on the carcass Acronize cannot be used as a preservative. Biostat, as a spray, inhibits superficial and deep spoilage. Particularly encouraging, however, is the action of Sorbistat-K as it does not only prolong the keeping quality of beef but maintains the good appearance of the carcass for as long as the meat remains fit for human consumption. As a spray it is easily applicable in any abattoir and its use is economical.

4. The keeping quality of sheep carcasses is not prolonged by either of the drugs.

5. The shelf-life of poultry was not extended by dipping carcasses in a solution of Biostat or Acronize without the addition of ice.

6. The accumulated assay of all treated meat samples shows either negative results or negligible amounts of antibiotic residue.

7. Although in their present form none of the drugs can replace cold storage, Biostat and particularly Sorbistat-K, can extend the keeping quality of beef in tropical and sub-tropical countries for two to three days.

S - 76 E - Oct. 1962 - 1,500